

# Chapter 18 Garde Manger Basics

## Section 18.1 What Is Garde Manger?



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• canapé: an appetizer served on a small piece of bread or toast</li> </ul>	<p><b>GARDE MANGER</b></p> <ul style="list-style-type: none"> <li>• The garde manger chef, also known as the pantry chef, plans, prepares, and presents creative cold foods</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>The garde manger chef is responsible for preparing cold foods, such as salads and salad dressings, cold hors d'oeuvres, fancy sandwiches, canapés, and cold platters.</p>	

# Chapter 18 Garde Manger Basics

## Section 18.2 Salads and Salad Dressing



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• salad: a mixture of one or more ingredients with a dressing</li> <li>• greens are the traditional main ingredient in tossed salads</li> <li>• dressing: a sauce that is added to salads to give them flavor and help hold the ingredients together</li> </ul>	<p><b>TYPES OF SALADS</b></p> <ul style="list-style-type: none"> <li>• There are five types of salads: appetizer, accompaniment, main course, separate course, and dessert</li> </ul> <p><b>GREEN SALADS</b></p> <ul style="list-style-type: none"> <li>• Many types of greens can be used in a green salad: baby, butterhead, iceberg, loose-leaf, and romaine lettuce, and mache</li> </ul> <p><b>SALAD DRESSING</b></p> <ul style="list-style-type: none"> <li>• Choose dressings for salads that go well with the flavors in the salad without overwhelming them</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>A salad is a mixture of one or more ingredients with a dressing.</p>	

# Chapter 18 Garde Manger Basics

## Section 18.3 Cheese



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>cheese is an excellent source of protein and calcium</li> </ul>	<p>TYPES OF CHEESE</p> <ul style="list-style-type: none"> <li>Cheese can be hard, such as Cheddar and Colby, soft, such as brie, and crumbly, such as feta</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>There are many kinds of cheeses, each with their own unique qualities.</p>	

# Chapter 18 Garde Manger Basics

## Section 18.4 Cold Platters



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• single-food hors d’oeuvres: those consisting of one item</li>   <li>• crudité’s: raw vegetables</li> </ul>	<p>COLD HORS D’OEUVRES</p> <ul style="list-style-type: none"> <li>• Cold platters are a way of offering guests many different kinds of interesting foods</li> </ul> <p>COLD PLATTER PREPARATION</p> <ul style="list-style-type: none"> <li>• Cold platters can be simple or complex</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Cold platters are an excellent way to offer guests different kinds of interesting foods.</p>	